

HEIDI & KATE'S KROKANER!



The mysterious cookie with many names: Kro Kaner, krokta, bridge cookies, spån, sponer, saddle cookies, wafer cookies, rock-a-bye's, Santa Lucia cookies, bracelet cookies, or even horse collar cookies. Whatever you like to call them, they are a delight to make and eat! These Swedish / Scandinavian / Danish sugar cookies are baked on Krokaner tins that look like upside down french bread forms. Some people arrange them on a plate to make a Santa Lucia "crown".

1/2 c. white sugar
1/4lb. (one stick) Butter
1 egg yolk, slightly beaten
1/4 c. cream
2 c. flour
1/2 tsp. baking powder
pinch Salt
1/4 tsp. Vanilla

Cream butter and sugar together.

Add the other ingredients in order given. Mix with hands.

Roll thin (1/8")

Cut in length desired (6" x 1") and put on rounded, non-greased Krokaner tins (do so while pan is cool).



Bake 375 degrees, 6-8 min. until just golden. Remove cookies when cool, frost as desired.
Makes approximately 2 dozen cookies.

Krokaner Tins are available at ingebretsens.com or in store.

